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## Quick Cooked Tomato Sauce

*Cherry and grape tomatoes are available in most farmers' markets up until the first frost. Don't just relegate them to salad, snacks, or cold dishes. They can be used to make a very tasty, quick tomato sauce which freezes very well.*

2 pints of red cherry or grape tomatoes  
1 tablespoon olive oil  
½ cup finely chopped fresh basil  
Salt and Pepper

Rinse off the tomatoes and cut them in half.

Warm the olive oil in a medium sized skillet over medium high heat.

When the oil is warm, add the tomatoes and cook, stirring occasionally, for about 10 minutes or until the tomatoes are warmed through and beginning to soften.

Remove from the heat and add the basil.

Salt and pepper to taste.

Makes about 2 ½ cups of sauce.

*Victoria Wessler*